COURSE GUIDE 2026 · INTERNATIONAL AND DOMESTIC STUDENTS

Cook for real.
In the heart of Adelaide.

Nationally recognised cookery and hospitality qualifications, taught by chefs, with real services in working kitchens built into your course.

SIT20421 Certificate II in Cookery

SIT30821 Certificate III in Commercial Cookery

SIT40521 Certificate IV in Kitchen Management

SIT50422 Diploma of Hospitality Management

Bush Tukka Pty Ltd T/A Adelaide Culinary Institute · RTO 45797 · CRICOS 03978F

Version 3.0 · 21 October 2026

ACKNOWLEDGEMENT OF COUNTRY

Adelaide Culinary Institute is on Kaurna land. We acknowledge the Kaurna people as the traditional custodians of the greater Adelaide region, and we respect their spiritual relationship with Country. Their cultural and heritage beliefs remain as important to the living Kaurna people today.

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ACI Course Guide 2026 · Version 3.0 · 21 October 2026 · RTO 45797 · CRICOS 03978F. This guide replaces the Course Prospectus of June 2023 (Version 2). Check culinaryadelaide.sa.edu.au for the latest information before you apply.

BEFORE YOU READ ON

Declaration

Adelaide Culinary Institute (ACI) has used its best endeavours to make sure the information in this course guide was accurate when it was published on 21 October 2026.

ACI gives no warranty and accepts no responsibility for the accuracy or completeness of the information. ACI may change course schedules, locations, admission requirements, fees and staffing. If a change affects a course you are enrolled in, we will tell you in writing at least 28 days before the change, unless the law requires it sooner. Check our website, culinaryadelaide.sa.edu.au, for the most current information. Your Letter of Offer and Written Agreement confirm the details that apply to you.

Completing a course at ACI does not guarantee or secure a job, migration or education assessment outcome for a student or intending student.

If this guide was given to you by an education agent or any other third party, they are not employees of ACI. Please confirm the duration, costs and content of the course with ACI before you enrol. Training and assessment are delivered by ACI; education agents only help students apply.

Who is responsible for your training?

ACI is responsible under the *National Vocational Education and Training Regulator Act 2011* for the quality of the training and assessment delivered in its courses, and for issuing all AQF certificates.

National recognition

The qualifications in this guide come from the nationally endorsed SIT Tourism, Travel and Hospitality Training Package. When you successfully complete your training and assessment, you receive your qualification and a transcript listing every unit of competency you achieved. The qualification and units are nationally recognised throughout Australia.

ACI issues your qualification within 30 days of you completing the course, once all agreed fees are paid. We need your verified Unique Student Identifier (USI) before we can issue it.

Regulatory body

Bush Tukka Pty Ltd, trading as Adelaide Culinary Institute, is a registered training organisation (RTO 45797) registered with the Australian Skills Quality Authority (ASQA), and a registered CRICOS provider (CRICOS 03978F). ACI was first registered on 17 February 2022, and its current registration runs to 16 February 2031. As an RTO and CRICOS provider, ACI complies with the Standards for RTOs, the ESOS Act and the National Code. ABN 88 627 373 586.

WHERE YOU WILL STUDY

South Australia facts

CAPITAL CITY
Adelaide

LANGUAGE
English

TIME ZONE
Australian Central Standard Time (ACST), UTC +9:30

CLIMATE
Mild winters and warm summers, with four distinct seasons

SEASON	MONTHS
Summer	December to February
Autumn	March to May
Winter	June to August
Spring	September to November

Plan ahead: before you leave home

- **Living costs.** For a student visa, the Department of Home Affairs asks you to show at least AUD 29,710 for 12 months of living costs, as well as travel and course fees. This is a minimum; real costs are often higher.
- **Family.** From 2 October 2026, most student visa applicants can no longer include family members in their application, and family members cannot be added after the visa is granted. Check the current rules with Home Affairs.
- **Health cover.** Overseas Student Health Cover (OSHC) is a condition of your visa, from the day you arrive for your whole stay.
- **Somewhere to stay for your first weeks.** Most students start short term, then move into a share house, student accommodation or a homestay.

LIFE IN ADELAIDE

Adelaide, South Australia

A city made for food people: compact, multicultural and close to markets, vineyards and the coast. A good place to learn to cook, and a good place to start out.

Compact
The CBD, the Adelaide Central Market and public transport are close together, so it is easy to settle in.

Multicultural
Students from all over the world, and the cuisines that come with them.

A food city
Restaurants, cafés, markets and producers, with wine regions not far from the city.

Easy to get around
Buses, trams and trains, with the airport bus straight to Grenfell Street.

Arriving in Adelaide

From Adelaide Airport, take the Adelaide Metro J1 or J2 bus from Stop 10. Buses run about every 15 minutes during the day, from about 5 am to 11:30 pm, and take 20 to 30 minutes to Stop F2 Grenfell St, close to our classrooms.

Pay as you ride by tapping a bank card or phone, or with a metroCARD.

Further information

Study Adelaide: studyadelaide.com
Adelaide Metro: adelaidemetro.com.au
Department of Home Affairs: immi.homeaffairs.gov.au

ABOUT ACI

Welcome to ACI

Built by chefs who teach.

Adelaide Culinary Institute was set up by an experienced team of chef trainers and assessors, to teach cookery the way kitchens actually work. ACI is led by Daman Rana, Chief Executive Officer of Bush Tukka Pty Ltd.

We train at two sites in the Adelaide CBD: classrooms on Grenfell Street and our purpose-built training kitchen on Currie Street. Our point of difference is our purpose-built training facilities and our staff's direct industry knowledge, gained through years of working in the hospitality industry.

Our mission

To deliver high-quality, nationally recognised qualifications in cookery and hospitality, and give every learner the skills and knowledge to work effectively in the industry.

Our values

People
We attract and keep talented, committed staff, and support them with professional development.

Safe and fair
A safe, equitable place to learn that builds confidence.

Integrity
Integrity and ethics are our highest priorities.

Quality
Consistent, high-quality training backed by quality systems.

Learner-centred
Training built around the learner, and around learning for life.

Industry first
What industry needs shapes how we train and assess.

Our objectives

- **People.** We attract, recruit and retain talented, competent and committed people, and promote excellent performance through leadership and professional development.
- **Safety and equality.** We provide a safe, equitable environment that supports confident and productive training and assessment.
- **Integrity and ethics.** We hold ethical conduct and integrity as our highest priorities.
- **Quality.** We deliver consistent, high-quality services, supported by quality systems.
- **Learner centred.** We provide training and assessment that is centred on the learner and supports lifelong learning.
- **Industry engagement.** Industry needs and expectations shape our training and assessment strategies.
- **Beyond compliance.** We aim for practice that goes beyond compliance to excellence.

OUR CAMPUS

Training locations

Classes on Grenfell. Kitchen on Currie. Theory in the classroom on Grenfell Street and practical training in our purpose-built kitchen on Currie Street, both in the heart of the Adelaide CBD.

CLASSROOMS · GRENFELL STREET

Classroom training site

Level 10 West, 50 Grenfell Street, Adelaide SA 5000.

Where theory, food safety and written work happen. A city building close to trams and buses, with banks, shops, cafés and grocers nearby, and Rundle Mall a short walk away.

It is also where you find our office: enrolments, questions and student support.

TRAINING KITCHEN · CURRIE STREET

Practical training site

78 Currie Street, Adelaide SA 5000.

Our purpose-built training kitchen, where every practical class happens: commercial ranges, benches and equipment, set up the way an industry kitchen works.

You practise here first, then take those skills into real lunch and dinner services in working kitchens. Practical assessments are completed under the supervision of qualified trainers and assessors.

Getting between sites. Both sites are in the CBD, a short walk from each other and close to trams and buses. Ask us for a kitchen visit before you enrol: call 0401 741 018 or email info@culinaryadelaide.sa.edu.au.

FOUR COURSES, ONE LADDER

Courses at a glance

Start with the Certificate II or III, then step up to kitchen management and the Diploma. Each course page shows its units, fees and placement in full.

CODE	QUALIFICATION	CRICOS	DURATION	WORK PLACEMENT	TOTAL FEES
SIT20421	Certificate II in Cookery	109929A	24 weeks, including work placement and term breaks	12 service periods, organised and supervised by ACI	AUD 8,200
SIT30821	Certificate III in Commercial Cookery	109918D	52 weeks, including 4 weeks of term breaks	At least 48 service periods in an approved venue, organised and supervised by ACI	AUD 15,000
SIT40521	Certificate IV in Kitchen Management	109618E	30 weeks, after SIT30821 Certificate III in Commercial Cookery at ACI	12 service periods in a venue approved by ACI	AUD 7,500
SIT50422	Diploma of Hospitality Management	113200H	30 weeks, after SIT40521 Certificate IV in Kitchen Management at ACI	No work placement is required for this qualification	AUD 7,000

Total fees include the non-refundable application fee and all non-tuition fees listed on each course page. The SIT40521 and SIT50422 durations assume credit for the units you completed in the previous ACI qualification; if you studied elsewhere, we assess your earlier study before we make you an offer, and your course length may be different.

What every course includes

- Three days a week on campus: two days 9 am to 5 pm and one day 9 am to 3:30 pm.
- Trainer-led classes in our training kitchen and classrooms, with structured self-paced study.
- Real service periods in working kitchens, organised and supervised by ACI (not required for SIT50422).
- A language, literacy, numeracy and digital skills check before you enrol, so we can plan any support you need.
- Monthly payment plans, with the terms put in writing.

Short course

ACI also delivers the SITSS00069 Food Safety Supervision skill set (SITXFSA005 and SITXFSA006). Ask us for dates.

EVERY COURSE

Before you choose a course

The same entry steps apply to all four courses, and the three cookery courses ask the same things of you in the kitchen.

Entry

Ask us to confirm the age, academic and English requirements for this course before you apply. Email info@culinaryadelaide.sa.edu.au or call 0401 741 018. Before you enrol we also check your language, literacy, numeracy and digital skills, so we can confirm the course suits you and plan any support you need.

Student visa applicants must also meet the Department of Home Affairs student visa requirements (see Minimum entry requirements).

Service periods

A service period is one real lunch or dinner service in a working commercial kitchen, organised and supervised by ACI. What you do in these services counts towards your assessment, so you must complete them to finish the course. We give you your schedule before placement starts; services can include evenings and weekends.

What kitchen work asks of you

For SIT20421, SIT30821, SIT40521:

- Standing for long periods, often for a whole service, and working with heat, steam, sharp knives and heavy stock.
- Preparing and cooking a wide range of foods, including meat, poultry, seafood, eggs, dairy and common allergens such as nuts and gluten.
- Working at the speed of a real service, as part of a team, and following food safety and workplace safety rules.
- If you have a health condition, or religious or dietary reasons you cannot handle certain foods (for example pork, seafood, or alcohol used in cooking), talk to us before you enrol so we can discuss how this affects the course.

Completing a course does not guarantee you a job. Job outlook and pay information for cooks and chefs is published by Jobs and Skills Australia (jobsandskills.gov.au).

COURSE 1 OF 4 · COMMERCIAL COOKERY

SIT20421

SIT20421 Certificate II in Cookery

CRICOS 109929A ALSO OPEN TO SCHOOL STUDENTS

Your first step into a professional kitchen. Learn safe, hygienic food preparation and the basic methods of cookery used every day in restaurants, cafés and catering.

DURATION
24 weeks, including work placement and term breaks

COMMITMENT
3 days a week: 2 days 9 am to 5 pm and 1 day 9 am to 3:30 pm (school students: arranged with your school)

WORK PLACEMENT
12 service periods (real lunch or dinner services in a working kitchen), organised and supervised by ACI

COURSE STRUCTURE
13 units: 7 core and 6 elective, over two terms

HOW YOU LEARN
Trainer-led classes in our training kitchen and classrooms, with structured self-paced study

DELIVERY MODE
Face-to-face study; Self-paced study

DELIVERY LOCATIONS
Adelaide Culinary Institute, Level 10 West, 50 Grenfell Street, Adelaide SA 5000; Training kitchen, 78 Currie Street, Adelaide SA 5000

About the course

This qualification reflects the role of people working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items. You work mainly on routine tasks under direct supervision.

As training.gov.au puts it, this qualification "does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that".

School students: you can start this course while still at school. It is recognised for up to 55 SACE credits at Stage 1. Days, timing and fees are arranged with your school's VET coordinator – talk to us.

Where it leads

- Restaurants and hotels
- Catering operations
- Clubs and pubs
- Cafés and coffee shops
- Aged care facilities, hospitals and schools

Completing a course does not guarantee you a job.

Your pathway

After this course you can continue to the SIT30821 Certificate III in Commercial Cookery at ACI.

SIT20421 · CRICOS 109929A

Certificate II in Cookery: units and fees

Units of competency

13 units in total: 7 core and 6 elective. All 13 are taught at ACI and listed below. Full packaging rules: training.gov.au.

CODE	UNIT	TYPE
SITXWHS005	Participate in safe work practices	CORE
SITHCCC023	Use food preparation equipment	CORE
SITXINV006	Receive, store and maintain stock	CORE
SITXFSA005	Use hygienic practices for food safety	CORE
SITHCCC024	Prepare and present simple dishes	ELECTIVE
SITHKOP009	Clean kitchen premises and equipment	CORE
SITXFSA006	Participate in safe food handling practices	ELECTIVE
SITHCCC025	Prepare and present sandwiches	ELECTIVE
SITHCCC027	Prepare dishes using basic methods of cookery	CORE
SITHCCC028	Prepare appetisers and salads	ELECTIVE
SITHCCC029	Prepare stocks, sauces and soups	ELECTIVE
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes	ELECTIVE
SITHCCC034	Work effectively in a commercial kitchen	CORE

Course fees

ITEM	AMOUNT
TUITION	
Tuition fee	AUD 6,000
NON-TUITION FEES	
Application fee (non-refundable)	AUD 300
Administration fee	AUD 500
Learning resources	AUD 450
Training consumables	AUD 450
Uniform	AUD 500
Total	**AUD 8,200**

All amounts in Australian dollars. Monthly payment plans are available: call 0401 741 018 or email info@culinaryadelaide.sa.edu.au to set one up, and we will put the terms in writing. Refunds follow our Fees and Refunds Policy. Your Letter of Offer confirms the fees and payment terms that apply to you before you sign anything.

School students: these fees do not apply to you. Your fees, days and times are arranged with your school's VET coordinator.

Work placement

A service period is one real lunch or dinner service in a working commercial kitchen. You complete 12 service periods, organised and supervised by ACI. What you do in these services counts towards your assessment, so you must complete them to finish the course. We give you your schedule before placement starts; services can include evenings and weekends.

How you are assessed

- Written questions
- Practical tasks and observation in the kitchen
- Observation during service periods
- Portfolio of work
- Written reports and project work
- Role plays and presentations

COURSE 2 OF 4 · COMMERCIAL COOKERY

SIT30821

SIT30821 Certificate III in Commercial Cookery

CRICOS 109918D

The national qualification for cooks in commercial kitchens. Build a wide range of cookery skills and real kitchen experience over 48 service periods in industry.

DURATION
52 weeks, including 4 weeks of term breaks

COMMITMENT
3 days a week: 2 days 9 am to 5 pm and 1 day 9 am to 3:30 pm

WORK PLACEMENT
At least 48 service periods (real lunch or dinner services in a working kitchen) in an approved venue, organised and supervised by ACI

COURSE STRUCTURE
25 units over two semesters

HOW YOU LEARN
Trainer-led classes in our training kitchen and classrooms, with structured self-paced study

DELIVERY MODE
Face-to-face study; Self-paced study

DELIVERY LOCATIONS
Adelaide Culinary Institute, Level 10 West, 50 Grenfell Street, Adelaide SA 5000; Training kitchen, 78 Currie Street, Adelaide SA 5000

About the course

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, cooks work with some independence and under limited supervision.

training.gov.au states that “completion of this qualification contributes to recognition as a trade cook”.

In South Australia, trade certificates are issued to apprentices and trainees under a training contract. Studying this course at ACI gives you the nationally recognised qualification, not a South Australian trade certificate. Experienced cooks can also apply to the South Australian Skills Commission’s Occupational Recognition Service.

Where it leads

- Cook in restaurants and hotels
- Clubs and pubs
- Cafés and coffee shops
- Catering and events

See job outlook and pay information on Jobs and Skills Australia: Cooks and Chefs.

Completing a course does not guarantee you a job.

Your pathway

After this course you can continue to the SIT40521 Certificate IV in Kitchen Management at ACI, with credit for the units you have already completed.

SIT30821 · CRICOS 109918D

Certificate III in Commercial Cookery: units and fees

Units of competency

25 units in total: 20 core and 5 elective. All 25 are taught at ACI and listed below. Full packaging rules: training.gov.au.

CODE	UNIT	TYPE
SITXWHS005	Participate in safe work practices	CORE
SITXFSA005	Use hygienic practices for food safety	CORE
SITHCCC023	Use food preparation equipment	CORE
SITHCCC027	Prepare dishes using basic methods of cookery	CORE
SITHKOP009	Clean kitchen premises and equipment	CORE
SITXINV006	Receive, store and maintain stock	CORE
SITXFSA006	Participate in safe food handling practices	CORE
SITHCCC028	Prepare appetisers and salads	CORE
SITHCCC029	Prepare stocks, sauces and soups	CORE
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes	CORE
SITHCCC031	Prepare vegetarian and vegan dishes	CORE
SITHCCC035	Prepare poultry dishes	CORE
SITHCCC036	Prepare meat dishes	CORE
SITHCCC037	Prepare seafood dishes	CORE
SITHCCC041	Produce cakes, pastries and breads	CORE
SITHPAT016	Produce desserts	CORE
SITHCCC042	Prepare food to meet special dietary requirements	CORE
SITHKOP010	Plan and cost recipes	CORE
SITXHRM007	Coach others in job skills	CORE
SITHCCC043	Work effectively as a cook	CORE
SITXWHS006	Identify hazards, assess and control safety risks	ELECTIVE
SITXINV007	Purchase goods	ELECTIVE
SITHCCC032	Produce cook-chill and cook-freeze foods	ELECTIVE
SITHCCC038	Produce and serve food for buffets	ELECTIVE
SITHCCC044	Prepare specialised food items	ELECTIVE

Course fees

ITEM	AMOUNT
TUITION	
Tuition fee	AUD 12,000
NON-TUITION FEES	
Application fee (non-refundable)	AUD 300
Administration fee	AUD 500
Learning resources	AUD 800
Training consumables	AUD 900
Uniform and toolkit	AUD 500
Total	**AUD 15,000**

All amounts in Australian dollars. Monthly payment plans are available: call 0401 741 018 or email info@culinaryadelaide.sa.edu.au to set one up, and we will put the terms in writing. Refunds follow our Fees and Refunds Policy. Your Letter of Offer confirms the fees and payment terms that apply to you before you sign anything.

Work placement

A service period is one real lunch or dinner service in a working commercial kitchen. You complete at least 48 service periods, organised and supervised by ACI. What you do in these services counts towards your assessment, so you must complete them to finish the course. We give you your schedule before placement starts; services can include evenings and weekends.

How you are assessed

- Written questions
- Practical tasks and observation in the kitchen
- Observation during service periods
- Portfolio of work
- Written reports and project work
- Role plays and presentations

COURSE 3 OF 4 · COMMERCIAL COOKERY

SIT40521

SIT40521 Certificate IV in Kitchen Management

CRICOS 109618E

Step up to a supervisory role. Learn to roster and lead a team, manage a budget, run a food safety program and design and cost menus.

DURATION
30 weeks, after SIT30821 Certificate III in Commercial Cookery at ACI

COMMITMENT
3 days a week: 2 days 9 am to 5 pm and 1 day 9 am to 3:30 pm

WORK PLACEMENT
12 service periods (real lunch or dinner services in a working kitchen) in a venue approved by ACI

COURSE STRUCTURE
10 units over three terms

HOW YOU LEARN
Trainer-led classes in our training kitchen and classrooms, with structured self-paced study

DELIVERY MODE
Face-to-face study; Self-paced study

DELIVERY LOCATIONS
Adelaide Culinary Institute, Level 10 West, 50 Grenfell Street, Adelaide SA 5000; Training kitchen, 78 Currie Street, Adelaide SA 5000

About the course

This qualification reflects the role of chefs and cooks who have a supervisory or team-leading role in the kitchen. They operate independently or with limited guidance and use discretion to solve non-routine problems.

It is a pathway to work in restaurants, hotels, clubs, pubs, cafés and coffee shops, or to run a small business in these sectors.

Where it leads

- Chef de partie
- Sous chef
- Kitchen supervisor
- Small food business owner

See job outlook and pay information on Jobs and Skills Australia: Cooks and Chefs.

Completing a course does not guarantee you a job.

Your pathway

Most students start this course after the SIT30821 Certificate III in Commercial Cookery at ACI. The 30-week length assumes you get credit for the units you completed in the Certificate III. If you studied elsewhere, ask us how your earlier study counts. We assess it before we make you an offer, and the length of your course may be different.

SIT40521 · CRICOS 109618E

Certificate IV in Kitchen Management: units and fees

Units of competency

10 units studied at ACI: 10 core. 33 units in total: 27 core and 6 elective. If you completed the Certificate III at ACI, you get credit for the units the two qualifications share. The units listed below are the ones you study in this course. Full packaging rules: training.gov.au.

CODE	UNIT	TYPE
SITXHRM008	Roster staff	CORE
SITXHRM009	Lead and manage people	CORE
SITXCOM010	Manage conflict	CORE
SITXWHS007	Implement and monitor work health and safety practices	CORE
SITXFIN009	Manage finances within a budget	CORE
SITXMGT004	Monitor work operations	CORE
SITXFSA008	Develop and implement a food safety program	CORE
SITHKOP012	Develop recipes for special dietary requirements	CORE
SITHKOP013	Plan cooking operations	CORE
SITHKOP015	Design and cost menus	CORE

Course fees

ITEM	AMOUNT
TUITION	
Tuition fee	AUD 5,400
NON-TUITION FEES	
Application fee (non-refundable)	AUD 300
Administration fee	AUD 500
Learning resources	AUD 400
Training consumables	AUD 400
Uniform and toolkit	AUD 500
Total	**AUD 7,500**

All amounts in Australian dollars. Monthly payment plans are available: call 0401 741 018 or email info@culinaryadelaide.sa.edu.au to set one up, and we will put the terms in writing. Refunds follow our Fees and Refunds Policy. Your Letter of Offer confirms the fees and payment terms that apply to you before you sign anything.

Work placement

A service period is one real lunch or dinner service in a working commercial kitchen. You complete 12 service periods, organised and supervised by ACI. What you do in these services counts towards your assessment, so you must complete them to finish the course. We give you your schedule before placement starts; services can include evenings and weekends.

How you are assessed

- Written questions
- Practical tasks and observation in the kitchen
- Observation during service periods
- Portfolio of work
- Written reports and project work
- Role plays and presentations

COURSE 4 OF 4 · HOSPITALITY MANAGEMENT

SIT50422

SIT50422 Diploma of Hospitality Management

CRICOS 113200H

The next step after our SIT40521 Certificate IV in Kitchen Management. Combine hospitality skills with legal, financial and customer-service management to run a department or a small business.

DURATION
30 weeks, after SIT40521 Certificate IV in Kitchen Management at ACI

COMMITMENT
3 days a week: 2 days 9 am to 5 pm and 1 day 9 am to 3:30 pm

WORK PLACEMENT
No work placement is required for this qualification

COURSE STRUCTURE
5 units over three terms, after credit from Certificate IV

HOW YOU LEARN
Trainer-led classes with structured self-paced study

DELIVERY MODE
Face-to-face study; Self-paced study

DELIVERY LOCATIONS
Adelaide Culinary Institute, Level 10 West, 50 Grenfell Street, Adelaide SA 5000; Training kitchen, 78 Currie Street, Adelaide SA 5000

About the course

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations.

You learn to manage legal risks, prepare and monitor budgets, build business relationships and lead quality customer service, so you can run a hospitality department or a small business.

Where it leads

- Restaurant or café manager
- Hotel or motel department manager
- Catering operations manager
- Club or pub manager
- Small business owner

Completing a course does not guarantee you a job.

Your pathway

Most students start this course after the SIT40521 Certificate IV in Kitchen Management at ACI. The 30-week length assumes you get credit for the units you completed in the Certificate IV. If you studied elsewhere, ask us how your earlier study counts. We assess it before we make you an offer, and the length of your course may be different.

SIT50422 · CRICOS 113200H

Diploma of Hospitality Management: units and fees

Units of competency

5 units studied at ACI: 5 core. 28 units in total: 11 core and 17 elective. If you completed the Certificate IV at ACI, you get credit for the units the two qualifications share. The units listed below are the ones you study in this course. Full packaging rules: training.gov.au.

CODE	UNIT	TYPE
SITXGLC002	Identify and manage legal risks and comply with law	CORE
SITXFIN010	Prepare and monitor budgets	CORE
SITXCCS016	Develop and manage quality customer service practices	CORE
SITXMGT005	Establish and conduct business relationships	CORE
SITXCCS015	Enhance customer service experiences	CORE

Course fees

ITEM	AMOUNT
TUITION	
Tuition fee	AUD 5,400
NON-TUITION FEES	
Application fee (non-refundable)	AUD 300
Administration fee	AUD 500
Learning resources	AUD 400
Training consumables	AUD 400
Total	**AUD 7,000**

All amounts in Australian dollars. Monthly payment plans are available: call 0401 741 018 or email info@culinaryadelaide.sa.edu.au to set one up, and we will put the terms in writing. Refunds follow our Fees and Refunds Policy. Your Letter of Offer confirms the fees and payment terms that apply to you before you sign anything.

Work placement

No work placement is required for this qualification.

How you are assessed

- Written questions
- Workplace projects and reports
- Practical tasks and observation
- Role plays and presentations
- Portfolio of work

FROM FIRST EMAIL TO FIRST SERVICE

Application process

International students

For students who need an Australian student visa (subclass 500). Before you apply, read about the ESOS Framework and our Fees and Refunds Policy, so you understand your rights. You do not need an education agent: you can apply to ACI directly. If you use an agent, check they are approved by ACI.

1. **Choose and apply**
   Choose your course and fill in the online international application at culinaryadelaide.sa.edu.au, including a short statement about your study goals. Your visa application asks similar questions for the Genuine Student requirement.
2. **Upload your documents**
   Your academic transcripts, passport, English test result (if required, with the test reference number) and any recommendation letters. You get a reference number by email. Questions? Email info@culinaryadelaide.sa.edu.au.
3. **Skills check**
   Complete a short check of your language, literacy, numeracy and digital skills.
4. **Your Letter of Offer**
   We assess your application and send you, or your education agent, a Letter of Offer, your Written Agreement and an invoice for the fees due before you start.
5. **Accept, then pay**
   Sign and return the Written Agreement. We do not accept any payment before you have accepted it. Then pay the amount on your invoice, using the payment details on the invoice.
6. **Your eCoE**
   Once we receive your signed agreement and payment, we issue your electronic Confirmation of Enrolment (eCoE) and send it to you with a receipt.
7. **Apply for your visa**
   Applying for a student visa is your responsibility. Apply to the Department of Home Affairs at immi.homeaffairs.gov.au. You cannot apply for a student visa without an eCoE. From 2 October 2026, most student visa applications must be lodged outside Australia.
8. **Your USI**
   After you arrive, create your Unique Student Identifier with your passport and visa, and send it to us. We need it to issue your qualification.

The 50% rule

We will not take more than 50% of an international student's total tuition fees before the course starts, unless the student chooses to pay more or the course runs for 25 weeks or less. This is set by the ESOS Act (section 27).

Domestic students

For Australian citizens, permanent residents and anyone who can study without a student visa. School students: talk to your school's VET coordinator first.

1. **Choose and apply**
   Fill in the online domestic application. It takes about 15 minutes, and you get a reference number by email.
2. **Send your documents**
   Your photo identification, your USI (free at usi.gov.au) and copies of any previous qualifications.
3. **Skills check**
   A short check of your language, literacy, numeracy and digital skills.
4. **Your offer**
   We send you an offer letter and an enrolment agreement.
5. **Accept**
   Sign the agreement, send it back and pay the fees shown in your offer letter.
6. **Start**
   We confirm your enrolment and your start date.

WHAT IT COSTS

Paying your fees

Every fee for every course is listed line by line on the course pages in this guide, and on our website. Your Letter of Offer and Written Agreement list every fee and when it is due, before you sign anything.

- **Fee-for-service only.** ACI does not receive government subsidy funding for its courses. All courses are fee-for-service.
- **GST.** Course fees for nationally recognised training are GST-free.
- **Payment plans.** Monthly payment plans are available. Call or email us to set one up, and we will put the terms in writing.
- **Application fee.** The application fee is not refundable, except where ACI cancels or cannot deliver the course, or the law requires a refund.
- **Agents.** Fees paid to an education agent on our behalf are treated as fees paid to ACI when a refund is worked out.
- **Re-assessment.** You have three opportunities to be assessed at no extra cost: your first attempt and two re-assessments. After that, a re-assessment fee applies.

Refunds

Ask for a refund in writing using the Refund Request Form. Approved refunds are paid within 14 days of your written request, to the bank account you nominate. The full terms are in our Fees and Refunds Policy and your Written Agreement.

IF	REFUND
You cancel 28 calendar days or more before your course starts	**80% of fees paid**
You cancel 27 calendar days or less before your course starts	**50% of fees paid**
You cancel after your course has started	**No refund of fees paid**
Your student visa is refused before your course starts	**All tuition fees received, less a $300 administration fee**
ACI cancels a course	**Full refund of fees paid**
ACI cannot deliver all or part of your course	**Fees for the training not delivered, or a place in another course if you agree**

Textbooks and workbooks you have been issued are not refunded, and no refund is given for classes you miss. International students are also protected by the Tuition Protection Service (tps.gov.au).

KNOW YOUR RIGHTS

Your rights and protections

Protection under Australian Consumer Law

As a student in a vocational education and training course, you are protected under the Australian Consumer Law and under state and territory consumer protection laws. These protections cover areas such as unfair contract terms, consumer guarantees, cooling-off periods and unscrupulous sales practices. Your Written Agreement, and your right to make complaints and appeal decisions, do not affect your right to take action under the Australian Consumer Law where it applies.

Find out more about your rights as a consumer at consumer.gov.au. If you are unhappy with a refund decision, you can make a complaint or appeal, or contact Consumer and Business Services SA.

The ESOS Framework

International students are protected by the ESOS (Education Services for Overseas Students) Framework: the *ESOS Act 2000*, the National Code 2018 and the Tuition Protection Service. Read about it before you enrol.

Successful student visa

If your student visa application is approved, contact ACI and send us evidence of the approval. We will contact you to confirm your timetable, start date and all other arrangements for your study with ACI.

Unsuccessful student visa

If your student visa application is not approved, contact ACI and apply in writing for a refund using the Refund Request Form, with a copy of the visa refusal letter. If your visa is refused before your course starts, we refund all tuition fees received, less a $300 administration fee.

Complaints and appeals

Many problems are fixed quickly by talking to your trainer or our office, but you can make a formal complaint or appeal a decision at any time. International students can also contact the Commonwealth Ombudsman (Overseas Students) on 1300 362 072, free. ASQA does not settle individual disputes; the National Training Complaints Hotline is 13 38 73.

ON A STUDENT VISA

Visas, work and changing college

Working while you study

While your course is in session you can work up to 48 hours a fortnight. During scheduled course breaks you can work unlimited hours. You cannot start work until your course has started. Check your own visa conditions in VEVO.

You have the same workplace rights as everyone working in Australia, including minimum pay. The Fair Work Ombudsman can help for free on 13 13 94 (for an interpreter, call 13 14 50 first), and your visa will not be cancelled because you ask for help.

Changing college

Until you have completed 12 months of your main (principal) course, another college cannot enrol you unless your current college releases you, or an exception applies. This 12-month period applies from 2 October 2026 to 30 June 2027; from 1 July 2027 it returns to 6 months.

To ask ACI for a release, apply in writing to our Student Support Officer with a valid offer of enrolment from the other provider. A release costs nothing, and we give you a written decision within 10 working days. If we refuse, we tell you why and you have 20 working days to appeal. Our Transfer Between Providers Policy has the details.

Already in Australia?

From 2 October 2026, most student visa applications must be lodged outside Australia. You can apply in Australia only if you hold an eligible visa and meet an exemption. Check with the Department of Home Affairs first. Send us your current Confirmation of Enrolment, your visa details and, if you need one, your release letter, and we will tell you what else we need.

Keeping your enrolment

- Attend your classes and make satisfactory progress. We check progress every study period and contact you early if you need support.
- Keep your address, phone number, email and emergency contact up to date with us, and tell us within 7 days of any change.
- You can ask to defer or suspend your study only for compassionate or compelling reasons. We can suspend or cancel an enrolment for reasons set out in our policy, such as misbehaviour or not paying fees.
- A deferral, suspension or cancellation may affect your student visa. Contact the Department of Home Affairs for advice.

The details are in our Deferral, Suspension, Cancellation and Withdrawal Policy and our Course Progress Policy.

BEFORE YOU APPLY

Minimum entry requirements

Every application is assessed individually. Email us and we will confirm the age, academic and English requirements for your course before you apply.

All students

- **Academic and English.** Confirmed for your course before you apply: email info@culinaryadelaide.sa.edu.au or call 0401 741 018. We assess whether your English language, education and work experience are enough for you to enter the course, and we will not issue a Confirmation of Enrolment if you do not meet the entry requirements.
- **Skills check.** Before you enrol, everyone completes a short check of language, literacy, numeracy and digital skills, and an enrolment interview, so we can confirm the course suits you and plan any support you need.
- **USI.** Everyone in nationally recognised training needs a Unique Student Identifier. International students create one after arriving in Australia, using their passport and visa, and can enrol before arrival without one.
- **Under 18.** If you are under 18, a parent or legal guardian must also sign your Written Agreement.

Student visa (subclass 500) requirements

Set by the Department of Home Affairs, not by ACI. Check the current requirements at immi.homeaffairs.gov.au. They include:

- meeting the Genuine Student requirement
- meeting the English language requirements
- showing you have enough money for your stay (financial capacity)
- holding Overseas Student Health Cover (OSHC) for your whole stay
- meeting the health requirements
- being of good character.

COUNT WHAT YOU KNOW

Recognition of prior learning and credit

Recognition of prior learning (RPL) recognises the skills and knowledge you already have from work, life or earlier study, so you do not repeat what you can already do. It suits cooks and kitchen staff who already do the work and want a formal qualification. RPL is a form of assessment and is granted for whole units only.

1. **Tell us**
   Fill in the online credit and RPL application. It is best to apply before your training starts.
2. **Talk it through**
   We talk with you about your experience and which units it may cover.
3. **Gather evidence**
   For example references from employers, menus you have cooked and photos of your dishes.
4. **Show us**
   An assessor checks your evidence and watches you cook, then tells you in writing which units you have achieved.
5. **Finish the gaps**
   Complete any remaining units with us to finish the qualification.

Credit transfer

If you have already completed a unit that is the same as, or equivalent to, a unit in your course, you will be given credit for it. Send your USI transcript, or certified copies of your certificates or statements of attainment, with your application.

Cost and time

If you are enrolled in the course there is no extra charge for RPL, and credit transfer is free. How long it takes depends on how much evidence you have. You can appeal an RPL or credit decision.

International students

If RPL or credit transfer shortens your course, we give you a written record of the decision to accept, and your Confirmation of Enrolment will show the shorter duration.

Experienced cooks can also apply to the South Australian Skills Commission's Occupational Recognition Service.

WHILE YOU STUDY

Student information

Student Handbook

Before you enrol, we give you our Student Handbook. It explains the support services available and your rights and obligations, such as your right to privacy, a safe training environment and the right to complain or appeal an assessment decision. Please read it before you enrol: email info@culinaryadelaide.sa.edu.au and we will send it to you straight away.

Support

For anything about your study, your enrolment or your wellbeing, start with your trainer or contact our office: call 0401 741 018 or email info@culinaryadelaide.sa.edu.au (Monday to Friday, 9:00 am to 5:00 pm). Tell us early if reading, writing, maths or computer skills make study hard, and tell us about any disability, injury or medical condition so we can talk about reasonable adjustments.

Logins

Your units, learning and assessments are in the eSkilled LMS. Your enrolment, details and results are in the Wisenet Learner App.

Help, any time

Emergency (police, fire, ambulance)	000
Lifeline crisis support	13 11 14 text 0477 13 11 14
Beyond Blue	1300 22 4636
1800RESPECT domestic, family or sexual violence	1800 737 732 text 0458 737 732
Fair Work Ombudsman	13 13 94
TIS National free interpreter	13 14 50
Commonwealth Ombudsman (Overseas Students)	1300 362 072
National Training Complaints Hotline	13 38 73

COME PREPARED

Dress and equipment requirements

Classroom

Come to class in neat, casual clothes suitable for practical activities. Bring basic stationery and a notebook for classroom sessions and your own self-paced study. Access to a computer with an internet connection is recommended for study and research for some assessment tasks.

You may bring small portable devices such as a laptop or tablet. No provision is made to charge them in the classroom, and charging or power extension leads must not be used in the classroom. You are issued with training resources to help with your study.

Kitchen and placement

Specific clothing requirements for practical training and placement are explained at your Day 1 induction. As a minimum you need plain black pants (knee-length shorts are acceptable; track pants and leggings are not) and suitable closed-toe shoes.

Your uniform, and for SIT30821 and SIT40521 your toolkit, are listed in your course fees. Ingredients for practical classes are provided on the day, and you prepare dishes to the recipes your trainer gives you.

Before you commit

Kitchen work means standing for long periods, often for a whole service, and working with heat, steam, sharp knives and heavy stock. You prepare and cook a wide range of foods, including meat, poultry, seafood, eggs, dairy and common allergens. If you have a health condition, or religious or dietary reasons you cannot handle certain foods, talk to us before you enrol.

Talk to us before you apply.

Adelaide Culinary Institute was set up by an experienced team of chef trainers and assessors to deliver high-quality, nationally recognised qualifications in cookery and hospitality in Adelaide, and to give every learner the skills and knowledge to work effectively in the industry.

PHONE
0401 741 018

EMAIL
info@culinaryadelaide.sa.edu.au

CLASSES
Level 10 West, 50 Grenfell Street, Adelaide SA 5000

TRAINING KITCHEN
78 Currie Street, Adelaide SA 5000

WEBSITE
www.culinaryadelaide.sa.edu.au